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Hard Rock Cafe Baked Potato Soup

8 Bacon slices - fried & crumbled 1 cup
Yellow onions - diced 2/3 cups Flour 6
cups Chicken stock - hot 4 cups Potatoes
- baked, diced & Peeled 2 cups Heavy
cream ½ cup Parsley - chopped 1" tsp
Granulated garlic 1" tsp Salt 1" tsp Red
pepper sauce 1" tsp Coarse black pepper
1 cup Cheddar cheese - grated ½ cup
Green onions - diced

Chop bacon; reserve. Cook onions in
remaining drippings over medium high
heat until transparent, about 3 minutes.
Add flour, stirring to prevent lumps;
cook for 3-5 minutes, until mixture just

begins to turn golden. Add chicken stock gradually, whisking to prevent lumps until liquid thickens. Reduce heat to simmer and add potatoes, cream, chopped bacon, parsley, garlic, basil, salt, pepper sauce and black pepper. Simmer for 10 minutes; do not allow to boil. Add grated cheese and green onions, heat until cheese melts smoothly. Garnish each serving as desired with chopped bacon, grated cheese and chopped parsley.

Makes 8 Servings.